Sweet Chicken Bacon Wraps

Ingredients

- 1 1/2 pounds boneless, skinless chicken breasts
- 1 (1-pound) package sliced bacon
- 3/4 cup firmly packed brown sugar
- 2 tablespoons chili powder
- Wooden toothpicks or skewers
- Non-stick cooking spray

Instructions

Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C).

Step 2: Cut the Chicken and Bacon

Cut chicken breasts into 1-inch cubes.
Cut each slice of bacon into 3 equal pieces.

Step 3: Wrap the Chicken

Wrap each chicken cube with a piece of bacon.
Secure it with a toothpick through the overlapping edge.

Step 4: Make the Coating

In a small bowl, mix together brown sugar and chili powder.

Step 5: Coat the Chicken

Roll each bacon-wrapped chicken piece in the sugar and chili powder mixture until fully coated.

Step 6: Prepare the Pan

Spray a rack and broiler pan (or a baking tray with a wire rack) with non-stick spray.
Place all chicken pieces on the rack.

Step 7: Bake

Bake for 30 to 35 minutes, or until the bacon is crispy and the chicken is cooked through.

Step 8: Serve

Let them cool slightly and serve warm. Enjoy as a snack or party appetizer!